Greek Pottery Paper Plate Craft

This is a simple craft to do as part of a Greek mythology lesson. My daughter made her plate during Grade 6 -- however, the project is appropriate for any grade. Younger children will paint simpler images and older children or art students can make them more complex.

Materials:

- scrap paper and pencil
- paper plate
- paint (we used black and gold)
- paintbrush
- scotch tape
- 2 pipecleaners

Instructions:

- Draw a rough design on a scrap piece of paper.
- The pottery designs usually have a circle around them.
- You can use anything as your inspiration.
- One of the best sources of inspiration is to read a Greek myth and then draw a picture inspired by that myth.
- Remember you need to keep the image simple enough to paint it.
- Paint your paper plate a base color (we used black paint for this).
- Let dry

Note: acrylic paint dries very fast. If your children are old enough to keep it off their clothes, it's a great option. If it does get onto something, wash it out immediately... once it dries, it is not washable.

Use paint colours like gold, deep red or silver to paint the design on your plate. Greek pottery usually only has one (maybe two) colours used to make the design.

Bend two pipecleaners into oval shapes and tape or staple them to opposite sides of your plate as a handle.
Make a Greek Vase

Introduce Greek vases through images. Describe creating and storytelling techniques used on vases.

Many surviving examples of ancient Greek pottery are decorated in the limited colors of red, black and white using simple terracotta pots.

Sketch your design lightly on the pot in pencil. Use black and/or white acrylic paints to complete your design. Acrylic paints are excellent for decorating pottery surfaces such as this but do be careful as it will not wash out of clothing.
**Hold Your Own Olympic Games**

Have your own opening ceremony. Get the kids busy making flags, hats and mascots, then parade around to display their creations.

And do not forget the medals (clay or paper). They can create their own designs.

Or

**Olympic Medals:**
At the Ancient Olympics, a wreath of olive branches was placed on the winner’s head (in Greek, this is called a kotinos).

Make a presentation about the history of the Olympic Games (suggested that the judges wear Greek costumes).

Divide Your Children Into Teams

- Running races or all sorts, including distance races, three legged races, egg and spoon races, sack races and relay races
- High jump and/or long jump
- Swimming races, if you are lucky enough to have access to a swimming pool
- And many others

**The Olympic Motto:**
The Olympic motto is, "Citius, Altius, Fortius," which means "Swifter, Higher, Stronger.


**Make their own greek food recipes**

- Cretan appetizer, Dakos.
  1. Take a barley rusk.
  2. Skin off one tomato.
  3. Grate the tomato
  4. Place the tomato on top of the rusk. Pour a spoon of olive oil. Tomato and oil will soak the rusk
  5. Pour on top of the tomato some crumbled feta cheese or mitzithra cheese.
  6. Sprinkle with oregano and serve.
Loukoumades

INGREDIENTS

- 14 gr. fresh yeast, or 6 gr. dried yeast
- 300 ml warm water
- 0.5 teaspoon sugar
- 230 gr. plain flour
- 0.25 teaspoon salt
- 300 ml corn oil, for frying
- Cinnamon
- Honey

Dissolve the fresh yeast in half a teacup of the warm water, add the sugar to it, to activate, and let it stand for about 15 minutes in a warm place, until it starts to froth. The liquid must not be too hot as it will kill the yeast cells. Sift the flour and salt into a bowl and empty the dissolved yeast or the dried yeast into it, mixing continuously. This can be done with an electric mixer. Start adding the warm water, beating all the time. The mixture should be thick but elastic. When almost all the water has been added (it may take 2-3 tablespoons less than the 300 ml), beat it for a few minutes until it starts to bubble. Cover it with a thick towel and leave in a warm place for about 2 hours, until it rises and almost doubles in size. Have a cup of cold water ready into which you can wet a teaspoon and also the fingers of your hand each time. Heat the oil until very hot but not smoking. Wet the teaspoon so that the dough will not stick on it, take a teaspoon of the dough, and, using your hand, push it down into the hot oil (take care not to burn yourself!). Within seconds it puffs up and rises to the surface. Repeat this process, wetting the spoon each time, for about 6-7 loukoumades at a time. Turn them over so they become golden all around - it only takes 1 minute. Take them out with a slotted spoon and drain on kitchen paper. Serve 4-5 loukoumades on each plate, pour a tablespoon of honey all over them and sprinkle on a lot of cinnamon.